

The logo for Stone Grill Terrace features the word "STONE GRILL" in a large, bold, orange sans-serif font. The letter "O" in "STONE" is replaced by a circular graphic of a stone with a grid pattern. Above the "STONE" part, there are three wavy lines representing smoke or heat. Below "STONE GRILL", the word "TERRACE" is written in a smaller, dark brown, spaced-out sans-serif font.

STONE GRILL

TERRACE

The "Stonegrill" method of cooking food can be traced back to Vikings and Ancient Egyptians.

Now "Stonegrill" at Aphrodite Hills offers a unique dining experience where you may cook your own meal at the table on a super-heated volcanic stone. The high temperature obtained with the "Stonegrill" method sears the food faster and locks in the natural juices and nutrients, enhancing the full flavour and tenderness of all foods as no fat or oil is added, "Stonegrill" is considered the healthiest way of cooking.

Οι πρώτοι που έψηναν το φαγητό τους πάνω σε πυρακτωμένες πέτρες ήταν οι Αρχαίοι Αιγύπτιοι και Βίκινγκς.

Σήμερα μπορείτε να απολαύσετε την μοναδική αυτή εμπειρία στο "Stonegrill" του "Aphrodite Hills" ψήνοντας το φαγητό σας πάνω σε πυρακτωμένη φυσική ηφαιστειογενή πέτρα.

Η υψηλή θερμοκρασία της ηφαιστειογενούς πέτρας βοηθάει τα φαγητά να διατηρούν όλα τα θρεπτικά συστατικά τους και το γεγονός ότι το φαγητό ψήνεται χωρίς την προσθήκη λαδιού ή λίπους καθιστά το "Stonegrill" την πιο υγιεινή μέθοδο ψησίματος.

Allergens & Notices

Dear Guests,
The foregoing preparations may contain traces of allergenic products,
you are kindly requested to inform us in any case of allergy.

Αγαπητοί Επισκέπτες,
Θα σας παρακαλούσαμε να ενημερώσετε ένα μέλος
του προσωπικού εάν έχετε αλλεργία σε κάποιο τρόφιμο ή ποτό, πριν παραγγείλετε.



To Start with...

Our complimentary Goat Cheese Salad is the perfect introduction to the culinary journey ahead, preparing you for the exquisite three-course menu that follows.

Goat's Cheese salad



with green garden leaves, caramelized walnuts, blue currants, red apples, dry figs, roasted cherry tomatoes & honey mustard balsamic vinaigrette.

Πράσινη σαλάτα με καραμελωμένα καρύδια, μύρτιλα, αποξηραμένα σύκα, μήλο, ντοματίνια στον φούρνο, κατσικίσιο τυρί & ντρέσινγκ από μέλι & μουστάρδα.

Appetizers

Octopus Carpaccio



with micro cress, pink crushed pepper, caper, olive oil and lemon.

Εκλεκτής ποιότητας χταπόδι κομμένο σε λεπτές φέτες "Αλά καρπάτσιο" με κόκκους από ροζ πιπέρι, κουτρούβι & αγνό παρθένο ελαιόλαδο με λεμόνι.

Prime Norwegian Smoked Salmon Rose



served with keta caviar and sour cream.

Καπνιστός Σολομός Νορβηγίας με καβιάρι σολομού & δροσερή σάλτσα ξινόκρεμας.

King Oyster Mushroom "Al limone"



with lemon, garlic and oregano.

Μανιτάρι πλευρώτους με λεμόνι, σκόρδο & ρίγανη.

Roasted Asparagus



with cream cheese wrapped in prosciutto and chilli mayonnaise sauce.

Σπαράγγια στον φούρνο με κρεμώδες τυρί τυλιγμένα σε προσιούτο σερβίρονται με πικάντικη μαγιονέζα.

King Prawns

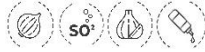


wrapped in crispy fyllo served with Wasabi Aioli.

Γαρίδες γίγας σε τραγανό φύλλο με σάλτσα μαγιονέζας & γουασάμπι.

Main Courses

Prime Fillet of Beef



in a mild marinade of olive oil, garlic, fresh thyme & sea salt.
Βοδινό φιλέτο μαριναρισμένο σε ελαιόλαδο, σκόρδο, θυμάρι & θαλασσινό αλάτι.

Rib Eye Steak



Rib eye steak with Argentinian spices.
Σπαλομπριζόλα μαριναρισμένη σε μπαχαρικά από την «Αργεντινή».

Beef Sirloin



marinated with olive oil, thyme, garlic & whole grains of mustard.
Βοδινό κόντρα φιλέτο, μαριναρισμένο με ελαιόλαδο, θυμάρι, σκόρδο & μουστάρδα.

Mixed Grill



Our Chef proposes!!!

Beef medallion, Baby Lamb Cutlet, Beef sirloin & Chicken fillet.
Ο Σεφ προτείνει !!!
Βοδινό Φιλέτο, Κόντρα Φιλέτο, μαριναρισμένο Αρνίσιο παϊδάκι και στήθος Κοτόπουλου.

Baby Lamb Cutlets



Marinated in olive oil, garlic & sea salt & served with rosemary sauce.
Ζουμερά Αρνίσια Παϊδάκια μαριναρισμένα με ελαιόλαδο, σκόρδο & θαλασσινό αλάτι συνοδεύονται με σάλτσα από δεντρολίβανο.

Chicken Fillet



Marinated with Italian spices & served with selection of mustards.
Κοτόπουλο φιλέτο μαριναρισμένο σε «Ιταλικά» μπαχαρικά, σερβίρετε με ποικιλία από μουστάρδες.

Tera e Mare



A combination of prime cuts of Beef Tenderloin & Black Tiger Prawns
marinated with BBQ spices & served with Béarnaise sauce.
Συνδυασμός από μαριναρισμένο με μπαχαρικά βοδινό φιλέτο & γαρίδες γίγας, σερβίρονται με σάλτσα «Μπερνέζ».

Poseidon's Platter



Norwegian fillet of salmon, King Scallops & Prawns served with citrus butter sauce.
Ιδανική επιλογή για τους λάτρεις των θαλασσινών!!!
Σολομός, Βασιλικά Χτένια και γαρίδες, σερβίρονται με λεμονάτη σάλτσα βουτύρου.

Main Courses

Vegan Steak Seitan



with Barbeque sauce.

«Στέικ» για χορτοφάγους με σάλτσα μπάρμπεκιου.

Halloumi Cheese kebab



scented with Basil oil.

Η τέλεια επιλογή για χορτοφάγους που αγαπάνε το σουβλάκι!!!
Σουβλάκια με παραδοσιακό χαλούμι αρωματισμένα με λάδι βασιλικού.

Mixed Grill and Steaks are served with a choice
of the bellow sauces:

Mushroom sauce



Pepper sauce



Bearnaise Sauce



All Main Courses are served with
Grilled Vegetables, Onion Confit & Chef's potatoes.

Όλα τα κυρίως πιάτα συνοδεύονται με
λαχανικά στην σχάρα, καραμελωμένα κρεμμύδια και πατάτες.

Desserts

Dark Bitter Chocolate Parfait



with toffee caramel almonds & limoncello panna cotta.

Παρφέ μαύρης σοκολάτας, με καραμελωμένα αμύγδαλα, & πανακότα
αρωματισμένη με λικέρ «Λιμοντσέλο».

Fruit of the Forest Mousse



with walnut crumble, caramelized pineapple & mango sorbet.

Μους από φρούτα του δάσους με κράμπλ από καρύδια, καραμελωμένο ανανά,
συνοδεύετε με μάνγκο σορμπέ.

WINE LIST



A toast to you!

We invite you to explore
and enjoy our wine selection.

From bold and velvety reds to crisp and refreshing
whites, each glass poured is an invitation to savour
the art and passion of wines.

Cheers to an unforgettable dining
experience at

STONE GRILL
TERRACE

Let us help you pair the perfect wine to each course with one of our curated drinks packages below served by glass:

A taste of Cyprus

White Wine

"Petritis" Kyperountas Winery. 18.7cl

A Xinisteri wine, with few oak notes that result from its partial maturing in selected oak barrels

Red Wine

"Psila Klimata" Kyperountas Winery. 18.7cl

An oaked Cabernet Sauvignon in barrels for 12 months, rich and full bodied

Dessert Wine

"Commandaria" St John's Keo Winery. 7cl

A dessert wine as rich as its history, with notes of honey, herbs, vanilla & spices

Price 20 €

Price for All Inclusive guests 15 €

A taste of Italy

Sparkling Wine Blanc

Prosecco "Zardetto" 10 cl

Impressive structure & lively acidity from this 100% Raboso Veronese wine

White Wine

Pinot Grigio "S. Osvaldo" 18.7 cl

Enjoy as an aperitif, slightly sour with long aftertaste, ideal for shellfish.

Red Wine

"Valpolicella Classico" Zenato Winery 18.7cl

Pairs well with pasta with different sauces, white meat roasted or grilled

Digestif

Limonchello 7cl

A fresh & fragrant lemon liquor

Price 27.50 €

Price for All Inclusive guests 22.50 €

Sparkling Wines by glass

All-Inclusive

Blanc

€

€

Selected House Sparkling Wine. ^{15cl}

6.50



FRANCE

Prosecco "Zardetto" Brut DOC. ^{20cl}

11.50

9.50

ITALY

Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.

Rose

Selected House Sparkling Wine. ^{15cl}

6.50



FRANCE

Champagne & Sparkling Wines ^{75cl}

Blanc

Selected House Sparkling Wine.

25.00



FRANCE

A lively fruity inspired sparkling wine.

Prosecco "Zardetto" Brut DOC.

39.00

32.00

ITALY

Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.

Glera 85% | Pinot Bianco & Chardonnay 15%

Moët & Chandon Brut.

125.00

110.00

FRANCE

The body of Pinot Noir, the suppleness of Pinot Meunier and the finesse of Chardonnay.

Pinot Noir 40% | Pinot Meunier 40% | Chardonnay 20%

Rose

Selected House Sparkling Wine

25.00



FRANCE

A lively fruity inspired sparkling wine.

Prosecco "Zardetto" Brut DOC

39.00

32.00

ITALY

Fruity nose of golden apple, white peach and small berries interplaying with floral notes.

Glera 85% | Pinot Noir 15%

Moët & Chandon Brut

140.00

125.00

FRANCE





The juicy, persistent intensity of berries with the fleshiness and firmness of peaches.

Pinot Noir 40% | Pinot Meunier 30% | Chardonnay 30%



Wines by the Glass ^{18.7cl}

All-Inclusive

White





	€	€
Anthea "Loel Winery."	6.00	
<small>CYPRUS</small> A combination of indigenous & foreign grape varieties, a light wine with delicate aromas.		
Aphrodite "KEO Winery."	6.00	
<small>CYPRUS</small> Classic, crisp, dry white wine with a delicate aroma of fresh cut hay and stone fruits.		
Thisbe Semi-Dry "KEO Winery."	6.00	
<small>CYPRUS</small> A fresh palate of apples and grapefruits.		
St. Panteleimon Semi-Sweet "KEO Winery."	6.00	
<small>CYPRUS</small> Refreshing with a floral bouquet and a palate of stone fruits and citrus.		
Petritis "Kyperounda Winery."	7.00	6.00
<small>CYPRUS</small> A Xynisteri wine with few oak notes that result from its partial maturing in selected oak barrels.		
Pinot Grigio "S. Osvaldo."	8.00	7.00
<small>ITALY</small> Characteristic aromas of tropical fruits, pears and citrus fruits with a long aftertaste.		

Rose



Anthea Semi-Dry "Loel Winery."	6.00	
<small>CYPRUS</small> A combination of indigenous & foreign grape varieties, light with a pleasant after taste.		
Coeur de Lion "KEO Winery."	6.00	
<small>CYPRUS</small> A wine with a pleasing bouquet of strawberries, a palate of black cherries and peaches.		
Shiraz Rose "Tsangarides Winery."	6.50	5.50
<small>CYPRUS</small> Fragrant palette of ripe strawberries, blackberries and pomegranates.		

Red

Psila Klimata "Kyperounda Winery."	10.50	9.50
<small>ITALY</small> An oaked Cabernet Sauvignon in barrels for 12 months, rich and full bodied.		
Valpolicella DOC Superiore "Zenato."	10.50	9.50
<small>ITALY</small> On the nose, it delivers delicate hints of almond and violet.		

White Wines ^{75cl}	€	€
Anthea "Loel Winery." CYPRUS A combination of indigenous and foreign grape varieties, light with a delicate aroma.	24.00	
Aphrodite "KEO Winery." CYPRUS Classic, crisp, dry white wine with a delicate aroma of freshly cut hay and stone fruits. Xynisteri 100%	24.00	
Thisbe Semi-Dry "KEO Winery." CYPRUS A fresh palate of apples and grapefruits. Soultanina 100%	24.00	
St. Panteleimon Semi-Sweet "KEO Winery." CYPRUS A combination of indigenous white grape varieties, refreshing with a floral bouquet and a palate of stone fruits and citrus.	24.00	
Petritis "Kyperounda Winery." CYPRUS A wine with few oak notes that result from its partial maturing in selected oak barrels. Xynisteri 100%	27.50	22.50
Sauvignon Blanc "Aes Ambelis." CYPRUS A balanced, fresh wine with vibrant acidity and aromas of ripe tropical fruits. Sauvignon Blanc 100%	31.00	25.00
Pinot Grigio "S. Osvaldo." CYPRUS Characteristic aromas of tropical fruits, pears and citrus fruits with a long aftertaste. Pinot Gris 100%	29.00	24.00
Chablis "Louis Jadot." FRANCE An iconic Chardonnay, with stony character and fresh acidity. Chardonnay 100%	65.00	55.00

Rose Wines ^{75cl}

Coeur de Lion "KEO Winery." CYPRUS A combination of indigenous grape varieties with a pleasing bouquet of strawberries and palate of black cherries and peaches.	24.00	
Anthea Semi-Dry "Loel Winery." CYPRUS A combination of indigenous & foreign grape varieties, light with a pleasant aftertaste.	24.00	

Red Wines 75cl

	€	All-Inclusive €
Anthea "Loel Winery." CYPRUS A combination of indigenous & foreign grape varieties, with a pleasant aroma and well-balanced taste.	24.00	
Othello "KEO Winery." CYPRUS A combination of indigenous red grape varieties with a rich berry-fruit aroma and a soft full palate, made from grapes coming from the Limassol and Paphos district.	24.00	
Tou Pappou "Krasopoulin Winery." CYPRUS A wine from local "Mavro" grapes, with a full body and flower aromas Its acidity and minerality are distinctive in its long finish. Mavro 100%	24.00	
Psila Klimata "Kyperounda Winery." CYPRUS An oaked Cabernet Sauvignon in barrels for 12 months, rich and full bodied. Cabernet Sauvignon 100%	38.00	31.00
Omiros "Aes Ambelis Winery." CYPRUS The indigenous grape Maratheftiko with a silky character & aromas of figs & walnuts. Maratheftiko 100%	34.00	28.00
Bourgogne "Château de Dracy Albert Bichot." FRANCE A medium-bodied wine with plump fruitiness and silky texture. Pinot Noir 100%	55.00	46.00
Valpolicella DOC Superiore "Zenato." ITALY On the nose, it delivers delicate hints of almond and violet. Corvina Veronese 85% Rondinella 10% Corvinone 5%	38.00	32.00
Pinot Noir "Marlborough Matua Valley." NEW ZEALAND Bright and energetic to taste with aromas of sweet cherries and strawberries. Pinot Noir 100%	41.00	33.00


For Hotel-Guests, on All-Inclusive, Full Board & Half Board, terms of stay a food supplement of € 35.00 per person will apply.
 Bed & Breakfast or Non-Hotel Guests € 60.00 per person charge will apply.

All prices are inclusive of Service Charge & VAT.









Beverage List

All-Inclusive

Draught Beers

	€	€
Carlsberg ^{25cl}	3.00	
Keo (Local) ^{25cl}	3.00	
Leon (Local) ^{25cl}	3.00	
Carlsberg Alcohol Free ^{33cl} (0.0)	4.00	
Corona ^{33cl}	5.00	


Soft Drinks ^{25 cl}

Pepsi	3.50	
Diet Pepsi	3.50	
7 Up	3.50	
Diet 7Up	3.50	
Ivi Orange	3.50	
Soda Water	3.50	
Juices	3.50	
Orange, Apple, Pineapple, Cranberry, Peach, Tomato		
Ice Tea	3.50	
Lemon or Peach		


Water

Acqua Panna Imported Still Water 100 cl	4.50	
Souroti Imported Sparkling Water 25 cl	3.00	
S. Pellegrino Imported Sparkling Water 75cl	4.50	


Hot Beverages

Instant Coffee	4.00	
Filter Coffee	5.00	
Espresso	3.50	
Double Espresso	4.50	
Americano	4.50	
Cappuccino	5.00	
Tea Selection	4.00	

Prices include V.A.T & taxes.

Prices marked with  are part of the All-Inclusive package

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις

Τιμές σημειωμένες με  συμπεριλαμβάνονται στο All-Inclusive Πακέτο